

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
-----	----------	------	--------	----------	-------------

1	PROVISIONS		33	1	No
---	------------	--	----	---	----

ACCUMULATION OF MOLD FOUND IN THE CONDENSATE LINE OF A WALK-IN COOLER.

Drainline has been cleaned and flushed with chlorine sanitizer. Crew has been coached to focus on regular inspection and cleaning.

2	PROVISIONS - BUTCHER SHOP		20	0	No
---	---------------------------	--	----	---	----

A PLASTIC CUTTING BOARD WAS SEVERELY SCORED AND DIFFICULT TO CLEAN.

Cutting board taken to carpenter's shop and re-surfaced. Additional emphasis placed on routine maintenance or changing of cutting boards.

3	CREW MESS		16	0	Yes
---	-----------	--	----	---	-----

INTERNAL TEMPERATURE OF MILK IN BUFFET UNDER COUNTER REACH-IN REFRIGERATOR WAS MEASURED AT 44°F. MILK HAD BEEN ON DISPLAY AND RETURNED TO UNIT AFTER BREAKFAST SERVICE WAS COMPLETED.

Training held with employees to review the policy's in place. Coaching was given to closely monitor potentially hazardous food prior to storage in refrigeration.

4	PETTY OFFICERS MESS		33	1	No
---	---------------------	--	----	---	----

FOOD SOIL AND OTHER DEBRIS WAS NOTED ON DECK UNDER THE SOILED DISH COUNTER.

Crew has been coached to adhere to scheduled cleaning and inspection (to be done after each meal service period)

5	MAIN GALLEY		21	0	No
---	-------------	--	----	---	----

SOFT SEALANT WAS LOOSE AND CREATED A DIFFICULT TO CLEAN CONDITION ON THE STEAMER OVEN.

Seam was re-sealed and will be monitored more closely.

6	FOOD SERVICE - GENERAL COMMENTS		33	1	No
---	---------------------------------	--	----	---	----

DECKS IN GALLEYS, PANTRIES AND CREW MESS HAD SEVERELY WORN DECK COATING IN MANY AREAS CREATING DIFFICULT TO CLEAN CONDITIONS.

Continued work will be done on decks where possible while the ship is in service. Other areas will be addressed in the next scheduled Drydock.

7	HOUSEKEEPING		19	0	No
---	--------------	--	----	---	----

ENSURE THAT STANDS ARE USED WHEN FILLING ICE CONTAINERS IN THE DECK PANTRIES.

Portable Rubbermaid pallets will be provided for each pantry for dispensing of ice.

8	COMMENDATIONS		*	0	No
---	---------------	--	---	---	----

PEST MANAGEMENT AND POTABLE WATER SYSTEM AND OVERALL FOOD SAFETY PRACTICES WERE OUTSTANDING DURING TODAY'S INSPECTION.

Thank you for the comments on our efforts to maintain the highest public health standards.

9	CORRECTIVE ACTION STATEMENT		*	0	No
---	-----------------------------	--	---	---	----

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS

AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: DISNEY WONDER - CAS - [07/14/2002] .